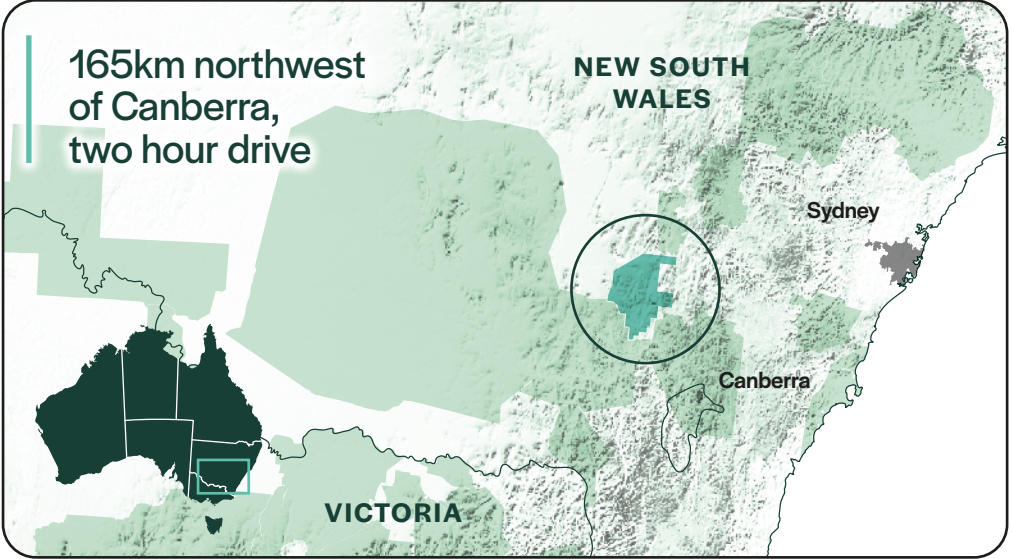


HILLTOPS

Hilltops is a hidden gem wine region, based on the elevated south-western slopes of the Great Dividing Range. The picturesque region is home to plentiful orchards and soft fruit producers and today vineyards add to that bounty, offering an array of exciting, award-winning wines and rustic cellar doors.



NOTEWORTHY VARIETIES

Shiraz

Elegant with red berry fruits, cool climate pepper and spice and a fine tannic structure.



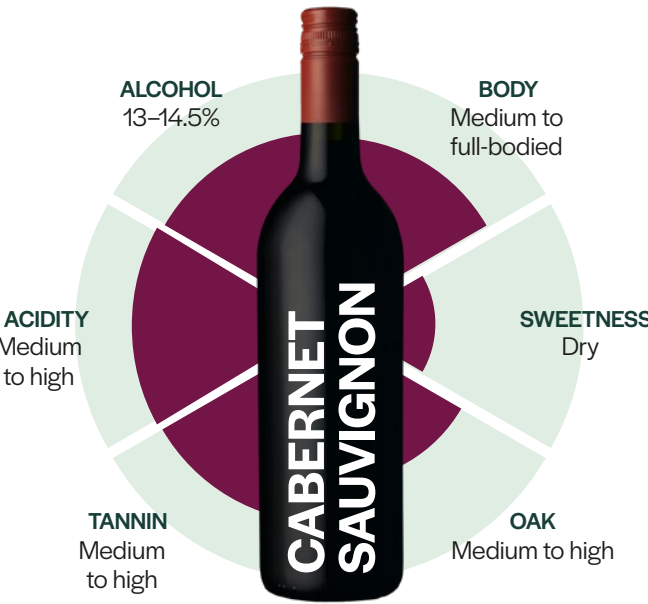
PAIRS WITH



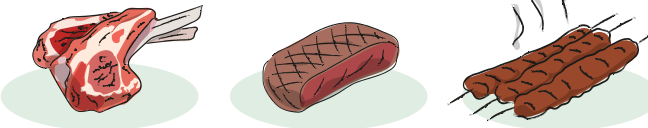
Cured meats Grilled steak Hard cheeses

Cabernet Sauvignon

Elegant and intensely flavoured, characterised by black fruit and savoury notes with a full, mellow palate.



PAIRS WITH



Lamb chops Game BBQ meat

Nebbiolo

Of increasing interest giving wines of structure and intensity set to rival those from northern Italy.



PAIRS WITH



Slow cooked casseroles Mushroom or truffle risotto Hard cheeses

ALTERNATIVE VARIETIES

Today the traditional Shiraz and Cabernet Sauvignon vineyards have been joined by an abundance of alternative varieties, reflecting local winemakers' innovative approach to viticulture. Italian varieties such as Nebbiolo, Prosecco, Fiano and Sangiovese are all thriving, as are Tempranillo and Viognier. This huge diversity of grapes planted means the region produces a compelling array of wines to seek out.

